

Applesauce



Ingredients

12 Gala apples (or as many as it takes to fill the slow cooker)
1 teaspoon ground cinnamon
 $\frac{1}{2}$ cup Sugar In The Raw (turbinado sugar)
 $\frac{1}{4}$ cup water

Instructions

Peel and core apples, cutting into large chunks, tossing into the slow cooker crock.
Sprinkle cinnamon and sugar over the top of the chunks.
Pour the water over the top and stir.
Place the lid on the slow cooker and set on low heat.
Cook for 4-6 hours, or until very soft.
Mash with a potato masher for chunky applesauce; process through a food mill for finer sauce (highly recommend the mill, if you have it).
Store in an airtight container in the refrigerator for up to one week.

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